Our Part in Feeding the Nation

(Special Information Service, United States Department of Agriculture) STORE VEGETABLES FOR WINTER USE.



his Concrete Storage Cellar Is Built Partly Underground to Make It Frost-

pits, but it is difficult to get them out

in cold weather, so that when a pit w

opened it is desirable to remove its

entire contents at once. For this rea-

son it is advisable to construct several

small pits rather than one large one

and instead of storing each crop in a

pit by itself it is better to place a small

quantity of several kinds of vegetables

in the same pit, so that it will be nec-

essary to open only one bank to get a supply of all of them. In storing

several crops in the same bank it is

desirable to separate them with straw,

leaves, or other material. The veg-

etables from the small pit may be

placed temporarily in the storage room

in the basement, where they will be easily accessible as needed for the

BULLETIN ON STORAGE

This article gives briefly the

different storage places available

for keeping late vegetables. For

detailed information on arrang-

ing storage rooms, making out-

side pits and cellars and taking

care of specific products write to the division of publications, Unit-

ed States department of agricul-

ture, for a free copy of Farmers'

Bulletin 879 on the home storage

Dry by a Fan.

electric fan, the drying of small quan-

tities of material can be easily done.

provided that special care be given the

preliminary treatment of the products.

All that is necessary is to make trave

of wire screening, with one end of each

materials to be dried are spread thin-

ly upon the trays, which are stacked

one upon another with the open ends

turned toward the fan and covered

with cheesecloth, and the fan is placed

close to the end of the stack and run

at moderate speed, thus driving a vig-

prous current of air over the material,

Drying occurs much more rapidly at

the end nearest the fan, hence the

stack must be reversed after four to

six hours and again after a longer

All materials requiring blanching

that are to be fan-dried should be

blanched in steam or boiling water or

serious deterioration is fikely to oc-

cur. Also, since the rapid movement

of air over the product has a tendency

to dry out the surfaces of the pleces

while the inner, central portions are

still too moist, fan-dried material

should be placed in baking tins and

placed in the oven of a warm stove to

be finished. The door of the stove

should be left alar and the fire so

regulated that the temperature is held

at 150 to 160 degrees F. for two to

three hours, after which it should be

raised to 180 degrees F. for a minute

or two in order to destroy any eggs of

fruit insects which may have been de-

posited in the material while exposed

in the drier. After this treatment the

product may be placed in permanent

containers, but should be examined

from time to time and returned to the

oven for a short redrying in case any

parts of it appear to be too moist to

Producer-Consumer Markets.

en solve the problem of finding a short-

er and less expensive route between

producers and consumers. Such mak-

kets are the shortest routes between

farm and city kitchens and are in suc-

cessful operation in many American

cities. They have proved to be of real

service to both city and farm women.

The city women have found them a re-

liable source of farm produce which reaches the table by this method at

less cost and with a greater degree of

Curb markets are helping city wom-

keep well.

Interval.

or preferably both ends open.

In the household which possesses an

of vegetables.

Save Time and Labor by Keeping Root Crops in Storage Cellars and Pits.

OUTDOOR CAVES ARE USEFUL

Particularly Desirable on Farm as They Afford Convenient and Inexpensive Facilities for Burplus Vegetables.

Before canning or drying root vegetables the housewife should carefully consider the possibility of saving time, strength, and expense by the use of

storage pits or root cellars.

A half-acre garden will produce far more vegetables than the average family can consume during the summer. Only a small portion of the garden products are used as they reach maturity. Beets, late cabbage, carrots, lery, onlons, parsnips, potatoes, reet, potatoes, saisify, and turnips may all be etoted for winter use.

The successful storage of vegetables is not at all difficult; in fact, good storage facilities already exist in most homes, it being only necessary large closet, or other parts of the dwelling, depending upon the character of the product to be stored. Many cellars are not well suited for this because of poor insulation or lack of ventilation. Cellars containing a furnace for heating the dwelling usually are too warm and too dry for the stor age of root crops. It is often poss either in one corner or at one end of the cellar where the temperature may be controlled by means of outside win-

Outdoor Storage Cellars.

Outdoor storage cellars or caves are excellent for the storage of many vegetables. They are particularly desirable on the farm, as they afford convenlent and inexpensive storage facilities for surplus vegetable crops that otherwise might be lost. They possess all the advantages of the storage room In the basement and are superior in many respects. The outdoor storage cellar can be maintained at a uniform temperature over a fong period. It is possible to keep the cellar cool and quickly to reduce the temperature of the stored products to the desired point for safe storage by opening the door during the night and closing it in the morning before the air becomes warm. All ventilators should likewise be kept tightly closed until the outside air is again cooler than that within the cellar, when they should be opened, unless the outside temperature is so low as to be dangerous. This safeguards the product and adds to the Mclency of the storage chamber Vegetables can be more conveniently sed in such a cellar than in the storage room in the basement of a dwell-

When the calef use of the outdoor storage cellar is for storing turnips, beets, carrots, and other root crops commonly used as stock food, it should se located near the stable, where the material will be convenient for winter When it is to be used for takes for the table the cellar times. If apples or other fruits be stored in an outdoor storage it is desirable to have a two-reseat cellar, one for vegetables ad one for apples, with a ventilating

Small Pits Beet.
Outdoor banks or pits are used very
seculty for heeping vegetables. The
sical pit is used commonly for such
secults as petatoes, carrots, beets,
naps, saistry, paisolps, and heads of

of distribution. The farm women have found them a reliable source of income and a satisfactory outlet for their products. Spray potatoes early to keep ahead of the blight and bugs.

SOLDIERS' SWORD ARM OF NATION If We Fail in Our Duty Boys in France Cannot Achieve

LOAN MONEY TO UNCLE SAM

Victory.

Buying Liberty Bonds an investment in Lives of Americans "Over There" and an Insurance for Safety of Our Country.

By CORRA HARRIS, (Author of "A Circuit Rider's Wife," "Eve's Second Husband," Etc.)

During the Thrift Stamp campaign in July, 1918, a prominent citizen was sent into a backwoods farming community to arouse the people, and if possible sell Thrift Stamps. He was not expected to have much success with the sale of stamps because the people were very poor and illiterate. The effort was to be chiefly educa-

The speaker found a dingy company of farmers and their wives waiting for him in an old field schoolhouse.

He began his address with arguments for the support of the government reduced to the simplest forms. No one seemed to listen. The men stared straight shead as if they had something else on their minds. The women fanned themselves and looked out of the windows. He changed his manner of speech to an impassioned appeal; no one was moved. He paused perspiring before making a last despairing effort. But before he could go on a tall, gaunt farmer stood up in the back of the house and waved his hand beseechingly:

"Mister," he said, "if you are done talking, give us a chance at them Thrift Stamps so we kin sign up and get back to the field."

He gave them the "chance." They bought nineteen hundred and fifty dollars' worth of stamps, although there was not a man among them who owned property to the amount of two thousand dollars.

"We own this land," the farmer said, addressing the prominent citizen grimly as he passed up the last pledge card, we own all this country. The govern ment at Washington belongs to us; we made it and it is ours. The army in France is ours, too; they are our sons. We sent sixty-two boys there from this district, and I reckon we know it is our duty to work for then and take care of them while they are

busy whipping them Germans." This is the best, most serviceable and intelligent definition of patriotism I have heard since this war began.

Victory at Any Cost.

This is the most expensive war ever known, still beyond our imagination to conceive of. The enormous destruction wrought by the submarines, the the loans to our allies, none of these things account for the incredible ex-The real explanation is that civilization demands that it shall cost everything. Never before has any nation spent so much to insure the health of its soldiers, never before have such provisions been made to safeguard a great army morally. More is being spent to equip hospitals, provide ambulances, nurses and doctors to care for the wounded than whole campaigns cost in former wars. Never in the history of man has such provision beet made to insure widows and orphans and soldiers from the after effects of wounds and poverty. Formerly when man entered the army to fight for his country, his country took his life, and that was the end of it if he was killed Now the government pays, and pays enormously, for every man who lives or dies in this struggle. All this is so because as a nation we have developed sense of justice and honor that regards any and every expense as secondary to the one tremendous obligation to its citizens.

Our aliles were compelled to fight Germany to preserve their very existence, but we chose to fight her when we might have made a shameful treaty with her that would have insured a shameful peace, because we are not a craven grasping nation, but a nation built upon ideals, and it costs more to preserve an ideal than it ever costs to preserve peace, because you cannot buy them-you must achieve them.

Nothing stands between the world and this catastrophe but the American people, their honor, their energy, their idelity and their wealth. Our troops in France are only the sword arm of the nation. We, the people at home, are the body and life of that army. If we fall at all, they must fall entirely.

We are about to make another loan of six billion dollars for war expenses It is not a gift, but an investment we make in the lives of American soldiers and an insurance we take out for the safety of our country.

To Put Out Fire. If a lamp is accidentally upset and the burning oil spreads, do not dash water on it, but throw upon it flour, meal, sand, sait or ashes.

The Real Trouble.

They talk about people's "biting off more than they can chew"—but the trouble often is, that they do not show Words are daughters of earth, but dead are seen of betree,—famuel

He who sedulously attends, pointedly asks, caimly speaks, coolly answers and ceases when he has no more to say, is in possession of some of the best requisites of man.—Lavater.

SUGARLESS SWEETS.

It is our patriotic duty to save sugar. In many of the dishes peeding sweetening some other sweet may just as well be used. Those who

have never taken the trouble to care for a hive of bees are flading that one hive, if well cared for, will produce 60 or more pounds of honey, with plenty left for the bees to winter

on. Honey takes the place of sugar fairly well, yet the liquid in the dish will need to be reduced one-quarter. Maple strup is sweeter than sugar, so less is needed, while corn sirup is not as sweet and a larger amount will be necessary to properly sweeten.

Whey Honey.-Boll together one cupful of whey and one-third of a cupful of honey until of the consistency of strained honey. This strup will keep indefinitely and is fine for waffles or griddle cakes. Use a little thinner for pudding sauces.

Whey Lemonade.-To a quart of whey add six tablespoonfuls of honey, the juice of two lemons and the grated rind or a sliced lemon added for extra flavor. Mix. chill and serve as a bev prage. If wanted for punch add any easonable fruit with fruit juices. Double the amount of honey and fruit ulce is about the right proportion for

Bar le Duc Curranta.-Remove the eeds from the large cherry currants, using a darning needle. Take equal weights of currants and honey. Bring the honey to the boiling point, then add the currents and cook until the kins are tender, being careful not to lestroy the shape by rapid boiling. If the fruit is so juicy that the sirup is hinned remove the currants and re-fluce the strup by boiling until of the right consistency. Put into glasses and seal with paraffin.

Honey Charlotte Russe. rupful of honey and stir it carefully into a quart of whipped cream. Line a dish with lady fingers and fill with the honey and cream. Set away to chill. Serve very cold.

Honey or maple sirup may be used in place of sugar for boiled frosting Pour the boiling sirup over the beaten shite of the egg and proceed as usual.

Fasten your soul so high, that con-

Above the floods of earthly agonies.

-Mrs. Browning. HIGHLY BEASONED DISHES.

Foods highly seasoned with condi-ments are called deviled food. Such appetizer, for late sup-

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pers, picnics and lunch-Deviled Chicken Lega. -Take the second joints and the legs of a roasting or a spring chicken,

reserving the breast for salad. Divide the parts. remove the bones and tendons and flatten the pieces by striking them with a cleaver. Make incisions lengthwise in the pieces, and fill these with deviled paste, brush with melted fat and brott or fry in fat until cooked. Prepare the paste as fol-lows: Put into a soup plate two tablespoonfuls of saind dressing, half a teaspoonful of mustard, a scant half teaspoonful of curry powder and a half teaspoonful of Worcestershire sauce. Mix and use as above. Steaks, chops or slices of cold roasts may be

treated with this paste equally as well. Deviled Bones.-Rub the deviled paste into the meat left on ribs of beef, brush with butter and broil Serve not too well done.

Deviled Ham .- Cut a moderately thick slice of cold boiled ham, make incisions on both sides of it, rub these with the deviled paste, then with butter, and broll long enough to heat through thoroughly. Serve on a hot platter with a teaspoonful of the paste spread over the ham just as it goes to

Deviled Tripe.-Take well-cooked tripe that is cold, rub into it a liberal quantity of the deviled paste, brush it with sweet fat and broll to a delicate brown. When done serve with a little paste on each piece of tripe while

Deviled Veal Chops.-Take thick chops and into the several gashes made with a sharp knife press as much of the paste as is needed to season each chop. Dredge with crumbe and broll as usual or fry in a little

Deviled crabs, oysters or various fresh fish may be seasoned with the paste and cooked in hot fat, making most tasty dishes.

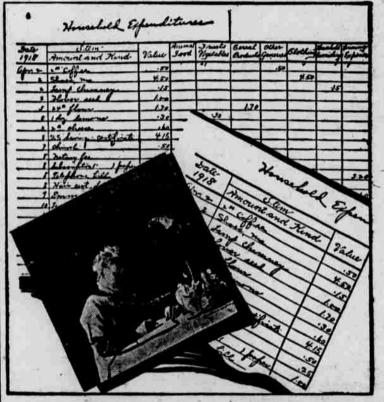
Necei Maxmel

Not Very Complimentary. Milton's mother was asking each nember of the family which view of the sallor boy they preferred her keep for them. One said she would like a side view, another a front view, and, when Milton's turn came, he. thinking he ought to say something different, earnestly requested a back

The Housewife and the War

(Special Information Service, United States Department of Agriculture.)

ACCOUNTS FOR THE FARM HOME.



Records May Be Classified When Made or at the End of Each Month.

FARM HOUSEHOLD **ACCOUNTS URGED**

Two Simple Methods of Making and Classifying Records of Expenditures.

USE ORDINARY BLANK BOOK

Details Encourage Economy and Show Relation of Home Expenses to Farm Business - Ten Divisions Satisfactory.

The modern farmer's wife is no longer satisfied with the old accepted idea that "the farm gives us a living," but she gets out her pencil and paper and asks "How much of a living does it give us?"

Generations ago neither the farm nor the farm household had any but minor dealings with the outside world. Under such conditions the need for dishes are popular for an accounts was slight. But those conditions no longer exist. household, though still in many cases receiving its major support in farm products consumed at home, purchases far more extensively than ever before from outside sources. Farm house hold accounts have become essential

Household expenses on the farm are very intimately associated with the business of the farm itself. The farm normally supplies much material which otherwise would become a household expense. The household, in turn, very often furnishes board for farm labor, which would otherwise be a farm expense. Merely from the standpoint of keeping track of house hold expenses as related to the farm business, household accounts are desirable and should serve to supplement and round out farm accounts.

Ways of Keeping Records. There are two methods of keeping record of household expenditures. One is to record the purchases of money paid out without classifying the expenditures. The other is to classify when the record is made.

The first method is very simple, requires no special form, and gives all necessary information regarding expenditures. At the end of the month or at the end of the year the total expenditures readily may be determined. In order, however, to know the totals for each kind or class it will be necessary to make up a monthly summary, in which the items will be distributed in different columns, by ciasses. This extra work at the end of each month (or at the end of the year) may cause discouragement and neglect of classification, with the result that the greatest good that could be derived from the records is not realized.

Under the second method, in addition to being entered all together in one column, the items are classified in separate columns. This method has the same advantages as the first methed and the additional advantage of allowing for the distribution of the Items of expenditure to the proper classes without the inconvenience of turning to some other page. The distribution may be left to moments of leisure if the farmer is busy at the time the entry is made. When the page is filled the next page is begun, the top line next to the heading being reserved for the total carried forward from preceding page. The items may be totaled at the end of the month and totals carried to the summary page at the end of the book.

be bought at a reasonable price. If the vertical rulings in the book do not serve the purpose others may be inserted with a pen or pencil. Accounts are sometimes kept in a book having small pages. A small page, however, is soon filled, is often crowded, and the information is scattered over too many pages for convenience in recording and studying the expenditures.

In order to simplify accounts it is well to group expenditures. If all individual items were listed in separate columns, it would require a great amount of detail work. The distribution of the different household expenditures into groups is largely a matter of individual viewpoints. The following ten divisions should be satisfactory for the average farm family: Animal food, fruits and vegetables, cereal products, other groceries, clothing, household furnishings, running expen-ses, advancement, incidentals and savings.

**************** BE THRIFTY

Accounts will show you how. Know where every dollar comes from and where it goes. Study your record book and plan ahead.

to Uncle Sam tomorrow.

Save food, fuel and clothing.

Peppers and Celery in Brine.

Green peppers and celery can be preserved for future use by brining. If properly done peppers so prepared can be used as substitute for fresh peppers in pickles or salads, or after freshening in water can be used for stuffed pepper. Properly prepared they can hardly be told from fresh peppers. The method of brining is as

Remove the stems and seed and pack nose down into a water-tight, non-metallic recentacle, such as a ker. barrel, crock or glass fruit far. Cover with a brine made by adding two pounds of salt to each gallon of water. If a keg, barrel or crock is used, suspend a wooden cover in the brine so that it will keep the peppers well below the surface. If the cover is placed on the peppers and weighted without suspension, it will crush the peppers and make them lose their shape. Add more salt to the cover until no more will dissolve. If put in fruit jars or other containers that can be sealed, no more salt need be added. In this case, allow to stand for three or four days to allow gas to escape, then fill perfectly full with brine and seal tight. Kegs or barrels that have a good head can be filled full with peppers and brine and headed up. Fresh peppers can be added from time to time as they mature. Before use, freshen in water to remove salt and then use like fresh peppers.

Celery can be preserved in the same manner, and after freshening is excellent for soups, creamed celery and for flavoring purposes.

Save Sugar.

Use "one tenspoonful to the cupful." Serve more fruits for dessert. Make fruit juices and sirups. Use sirups in general cooking. Can without sugar. Dry your fruits and vegetables. Have less cake and frosting. Eat less candy.

Increase in Corn Flour.

18 months the output of corn flour has increased 500 per cent. There is now enough cornmeal being turned out to care for all demands in the United States. The remarkable increase in output, which is certain to be Book Not Important.

The kind of book to use is not important. An ordinary blank day-book or ledger, book with a stiff cover may corn-milling machinery.